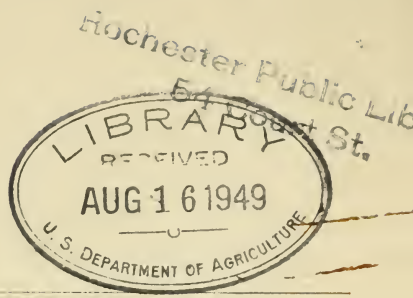


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United States Department of Agriculture

Service and Regulatory Announcement No. 99

(AGRICULTURAL ECONOMICS)

OFFICIAL
UNITED STATES STANDARDS FOR
GRADES OF CARCASS BEEF

UNDER AN ACT OF CONGRESS
APPROVED FEBRUARY 10, 1925
(43 STAT. 822, 844-845, 68TH CONGRESS)

ISSUED JUNE, 1926

WASHINGTON : GOVERNMENT PRINTING OFFICE : 1926

LETTER OF TRANSMITTAL

UNITED STATES DEPARTMENT OF AGRICULTURE,
BUREAU OF AGRICULTURAL ECONOMICS,
WASHINGTON, D. C., *May 29, 1926.*

HON. W. M. JARDINE,
Secretary of Agriculture.

SIR: Herewith I am sending you the grades we are proposing as official standards of the United States for grades of carcass beef. I have given careful attention and consideration to the question of the practicability of these grades and, with your approval, deem it desirable to issue them as submitted.

These grades were formulated in response to many urgent demands not only on the part of wholesale and retail meat dealers, but of livestock producers as well.

Very truly yours,

THOMAS COOPER,
Chief of Bureau.

Approved:

R. W. WILLIAMS, *Solicitor.*

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UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C.

By virtue of the authority vested in the Secretary of Agriculture by the provision in the act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1926," approved February 10, 1925 (43 Stat. 822, 844-845), authorizing the establishment of an inspection service for perishable farm products, I, W. M. Jardine, Secretary of Agriculture, do hereby establish, promulgate, and give public notice of the following standards for grades of carcass beef, to be known as Official United States Standards for Grades of Carcass Beef, and to become effective on and after July 1, 1926.

In testimony whereof I have hereunto set my hand and caused the official seal of the Department of Agriculture to be affixed in the city of Washington, this 3d day of June, 1926.



W M Jardine
Secretary of Agriculture.

OFFICIAL UNITED STATES STANDARDS FOR GRADES OF CARCASS BEEF

For many years past the need for definite standards by which to grade carcass beef has been apparent to a few students of the meat industry, but this need was not given official recognition until the fall of 1916, when the United States Department of Agriculture, through what was then the Bureau of Markets, began its wholesale meat market news service. Within a few weeks reporting offices were established at Boston, New York, Philadelphia, Washington, and Chicago. Scarcely had these offices begun to function when it became apparent that in order to have comparability between the reports issued from the different markets it would be necessary to formulate a set of grade standards and apply those standards uniformly at all markets where a reporting service was maintained. After careful study of the problem this was done.

Tentative United States grades for carcass beef were prepared and were first issued in mimeographed form in June, 1923. After slight changes, they were reissued in April, 1924, and in August of that same year were published as a part of Department Bulletin 1246 entitled, "Market Classes and Grades of Dressed Beef."

Toward the close of 1925 public hearings were held at Portland, Ore., Chicago, Ill., and New York City, to which livestock producers, slaughterers, wholesale and retail meat dealers, agricultural college workers and others interested in the livestock and meat industries were invited. The sentiment developed at these hearings was overwhelmingly in favor of the standardized grades as presented. The few criticisms and suggestions brought out in the hearings were given careful consideration in later revisions of the standards.

The system of standardized grades for dressed meats, of which the attached grades are a part, has been used continuously by the Bureau of Agricultural Economics in its wholesale meat market reporting service since February, 1917. It has also been applied in the grading of millions of pounds of meat for the United States lines, the laid-up fleet, many independent steamship lines, and other large commercial concerns, as well as by the purchasing departments of numerous public institutions, both Federal and State.

By way of explanation of the standardized grades which follow, it should be stated that as it enters commerce carcass beef is divided into five classes, such classes being based on and determined by the sex condition of the animal which produced the beef. The classes of carcass beef are steer, heifer, cow, bull, and stag beef. Furthermore, such beef presents widely separated extremes of each of the grade factors—conformation, finish, and quality. Because of this fact, each grade possesses a certain width, range, or number of degrees of each grade factor. Therefore it would be impossible to describe every carcass which might fall within a certain grade. It has been deemed

advisable, in the case of each grade, to select a carcass typical of that grade. It follows that each grade includes carcasses which are above and carcasses which are below the typical carcass described.

In the following standards wherever comparisons are made between classes it should be understood that the same grades are compared.

GRADES OF STEER BEEF CARCASSES

There are seven grades of steer beef carcasses: Prime, or No. A1; choice, or No. 1; good, or No. 2; medium, or No. 3; common, or No. 4; cutter, or No. 5; and low cutter, or No. 6.

Prime, or No. A1.—A prime, or No. A1, grade steer beef carcass has ideal conformation, finish, and quality. It is relatively short and blocky, and is heavily and uniformly fleshed throughout. Rounds, loins, and ribs are extremely well developed and rounded. Chucks and plates are unusually thick, compact, and heavily fleshed. The neck is very short and plump. Shanks are short and exceptionally well muscled. The superior muscular development of the round extends well down toward the hock joint, yielding much beyond the average proportion of flesh in that cut. The spinal processes of the chine bones terminate in soft, pearly-white cartilages. The same is true of the breast bones. Bones are relatively soft and red.

The finish is ideal, being neither excessive nor deficient. The exterior surface of the carcass, including shanks and neck, is entirely covered with a smooth, brittle, slightly creamy-white fat that is not excessively thick or wasty at any point, the greatest depth, which generally does not exceed three-fourths of an inch, being over the loins and ribs. The interior walls are well covered. Cod, kidney, crotch, and other interior fats are abundant but not excessive, and are firm, crumbly, and of creamy-white color. An excessive, or slightly deficient, amount of fat will bar from this grade a carcass which possesses all other qualifications for the grade. Flesh is firm, velvety, very fine-grained, and of a light or cherry-red color and, in the thicker cuts, possesses an abundance of marbling.

Choice, or No. 1.—A choice, or No. 1, grade steer beef carcass has excellent conformation, finish, and quality. Rounds, loins, and ribs are very well developed and plump. Chucks and plates are very thick and heavily fleshed. The neck is short and thick. Shanks are short and well muscled.

The exterior fat covering generally is smooth but may be slightly wavy. Cod, crotch, kidney, and other interior fats may be slightly less or more than required for the ideal carcass. Such fats are of excellent quality, being firm, brittle, and creamy white. The cartilages on the chine and breast bones, especially in young steer carcasses, are pearly white, but may be slightly ossified. The bones may be soft and red, or slightly hardened, and of grayish-white color, especially if the animal was nearing 4 years of age. The flesh is firm, velvety, and of an attractive light or cherry-red color. Marbling is always present in the loins, ribs, rounds, and chucks.

Good, or No. 2.—A good, or No. 2, grade steer beef carcass has good conformation, finish, and quality. In all respects it is some-

what above the average. Rounds, although reasonably thick and heavily muscled, are not full toward the shank. Loins and ribs are moderately full and plump but inclined to flatness. Chucks and plates are broad and moderately thick. The neck is moderately short and thick and shanks somewhat long and slightly tapering. The hip and shoulder joints are slightly visible. The fat covering extends well over most of the exterior surfaces and generally is firm and smooth but it may be somewhat bunchy, especially over the rumps, loins, ribs, and shoulders. The neck and lower part of the rounds, shoulders, and shanks generally have little fat covering. Cod, kidney, crotch, and other interior fats are either in moderate supply or somewhat wasty. Interior walls of the fore quarters are only partially covered. Usually the fat is firm, brittle, and reasonably white, but may be somewhat soft and may have a slightly yellowish tinge.

The flesh generally is moderately firm but may be somewhat soft. The color ranges from a light cherry red to a slightly darker red. The "eye" of the rib and loin is above the average in thickness. Some marbling is present in the thicker cuts.

Medium, or No. 3.—A medium, or No. 3, grade steer beef carcass has fair or average conformation, finish, and quality. Usually the conformation is rather irregular or rugged. In quality this grade represents the middle point between the best and poorest beef marketed in the country as a whole. Rounds are relatively long and tapering. Loins are flat or slightly depressed. Ribs, chucks, and plates, although relatively broad, possess average depth of flesh. The neck is somewhat long and thin and shanks are long and tapering. Hip and shoulder joints are somewhat prominent.

The fat covering is fair over the back, but very thin or entirely absent over a large part of the rounds, chucks, neck, and shanks. There is a small amount of cod, kidney, and crotch fat, but kidneys usually are only partially covered. All fats generally are soft and possess a yellowish tint. The flesh throughout the carcass is of average thickness. It usually is somewhat soft, has a slightly dark red color and shows little or no marbling, depending upon the finish.

Common, or No. 4.—A common, or No. 4, grade steer beef carcass has poor conformation, finish, and quality. The outlines are irregular, angular, and rangy. Bones are prominent and the ratio of bone to flesh is high. Hip and shoulder joints are conspicuous and the chucks and plates are relatively wide and thin. The ribs are flat and loins thin and shallow. The broad ligament along the backbone is plainly visible. The rounds, neck, and shanks are long and thinly fleshed. A carcass of this grade has very little exterior fat covering and this usually is limited to a thin layer on the loins and ribs. It is soft and yellowish white in color. There is very little cod, crotch, and kidney fat. The "eye" of the rib and loin is decidedly lacking in size, which indicates a deficient covering of flesh throughout the carcass. The flesh is soft, watery, and has a dark red color.

Cutter, or No. 5.—A cutter, or No. 5, grade steer beef carcass has very poor conformation, finish, and quality. Rounds are long, very thin, and sharply tapering. Loins are very thin or shallow. Ribs are very thin and flat. Chucks and plates are very broad, thin, and

shallow. Neck and shanks are very long and thin. All bones are prominent. The only fat on the exterior surface is a thin covering along the back. Interior fats are limited to traces around the kidneys and in the crotch. Flesh is very soft, watery, and dark.

Low cutter, or No. 6.—A low cutter, or No. 6, grade steer beef carcass has extremely poor conformation, finish, and quality. Because of the thinness of flesh, all bones are very prominent. Usually there are no visible exterior or interior fats. The flesh is extremely soft, watery, and very dark.

GRADES OF HEIFER BEEF CARCASSES

In most respects heifer beef carcasses resemble steer beef carcasses closely, there being only minor differences between them. Aside from a certain refinement in bone and muscle in heifer carcasses practically the only outstanding difference between them and steer carcasses, from a grading standpoint, is the fact that, grade for grade, heifer carcasses possess somewhat greater quantities of fat.

There are seven grades of heifer beef carcasses: Prime, or No. A1; choice, or No. 1; good, or No. 2; medium, or No. 3; common, or No. 4; cutter, or No. 5; and low cutter, or No. 6.

Prime, or No. A1.—A prime, or No. A1, grade heifer beef carcass has ideal conformation, finish, and quality. It is relatively short and blocky and heavily and uniformly fleshed throughout. Rounds, loins, and ribs are exceptionally well developed and rounded. Chucks and plates are thick, compact, and heavily fleshed. The neck is short and plump. Shanks are short, stocky, and well fleshed. The superior muscular development of the round extends well down toward the hock joint, yielding much beyond the average proportion of flesh in that cut. Soft, pearly-white cartilages are found on the spinal processes of the chine bones and on the breast bones. Bones are soft and red. Finish is ideal, being neither excessive nor deficient. The exterior surface of the carcass is entirely covered with a smooth, brittle, slightly creamy-white fat that is not excessively thick at any point. The interior walls are well covered. Kidney, crotch, and other interior fats are abundant but not excessive, and are firm, crumbly, and of creamy-white color. Flesh is firm, velvety, very fine grained and of a light or cherry-red color and, in the thicker cuts, possesses an abundance of marbling.

Choice, or No. 1.—A choice, or No. 1, grade heifer beef carcass has excellent conformation, finish, and quality. The outlines are smooth and regular and the carcass well proportioned. Rounds, loins, and ribs are thick, full fleshed, and well rounded. Chucks and plates are thick and compact. Shanks and neck are short and plump.

The exterior surface of the carcass is almost completely covered with a moderately thick layer of smooth, firm, brittle, creamy-white fat. The greatest depth of fat is over the loins and ribs, with a somewhat thinner covering over the rounds and shoulders, diminishing toward the shanks and neck. Kidney, crotch, and breast fats generally are abundant but are not excessive. The flesh is firm, velvety, and of an attractive light or cherry-red color. Marbling is always present in the loins, ribs, rounds, and chucks.

Good, or No. 2.—A good, or No. 2, grade heifer beef carcass has good conformation, finish, and quality and in all respects is above

the average of the class. In outline it is inclined to be slightly angular. The carcass is relatively long in proportion to its width and thickness. Hip and shoulder joints are noticeable but not prominent. Ribs, loins, and rounds are moderately thick and full but slightly inclined to flatness. The rounds show a virtually straight line from the tail joint to the shank, the latter being proportionately long and tapering. Chucks and plates usually are rather wide in proportion to the length of the carcass.

The exterior fat covering generally is rough or wavy and is inclined to be bumpy over the loins and ribs. Shanks, neck, shoulders, and lower rounds are usually only thinly covered. Kidney, crotch, and breast fats are abundant and may be slightly excessive. All fats have a creamy-white or slightly yellowish color.

The flesh is usually firm, moderately fine-grained, and light to medium red in color. It usually shows some marbling in the thicker cuts.

Medium, or No. 3.—A medium, or No. 3, grade heifer beef carcass has fair or average conformation, finish, and quality for the class. It is somewhat angular in conformation. Rounds are slightly long and somewhat tapering. Loins and ribs are flat or may be slightly depressed. Chucks and plates are relatively large, wide, and possess only an average depth of flesh. The neck is long and thin and shanks are long and tapering. The hip and shoulder joints are somewhat prominent. The "eye" of the rib and loin is of average size but lacks the thickness of the better grades.

A moderately thin layer of exterior fat covers the ribs, loins, rump, and a small portion of the chucks but is practically absent from the shanks, neck, and lower round. Interior fats generally are absent from the fore quarter, except small amounts of breast fat. There is a small amount of kidney and crotch fat, kidneys being only partially covered. All fats are somewhat soft and usually have a yellowish tint. Flesh throughout the carcass is of average thickness, is somewhat soft, and has a slightly dark red color. The eye of the rib and loin is of average size but lacks the thickness of the better grades. Small amounts of marbling may be found in the loins, ribs, or chucks.

Common, or No. 4.—A common, or No. 4, grade heifer beef carcass has poor conformation, finish, and quality. Hip and shoulder joints are fairly prominent and the back has a very pronounced curve. Rounds are thin, dished or sunken, and loins are flat and shallow. Ribs are thin and flat and chucks and plates are broad and thin. Shanks and neck are long and thinly fleshed. The flesh throughout lacks depth and is unattractive because of the lack of fat or finish. There is practically no visible fat on the exterior surface and very little on the breast, in the crotch, and over the kidneys.

The "eye" of the loin and rib is below average in thickness. The flesh is soft, somewhat moist, and usually has a dark red color.

Cutter, or No. 5.—A cutter, or No. 5, grade heifer beef carcass has very poor conformation, finish, and quality. Rounds are long, very thin, and sharply tapering. Loins are very thin or shallow. Ribs are very thin and flat. Chucks and plates are very broad, thin, and shallow. Neck and shanks are very long and thin. All bones are prominent. The only fat on the exterior surface is a thin covering

along the back. Interior fats are limited to traces around the kidneys and in the crotch. Flesh is very soft, watery, and dark.

Low cutter, or No. 6.—A low cutter, or No. 6, grade heifer beef carcass has extremely poor conformation, finish, and quality. Because of the thinness of flesh, all bones are very prominent. Usually there are no visible exterior or interior fats. The flesh is extremely soft, watery, and very dark.

GRADES OF COW BEEF CARCASSES

In general cow beef as a class differs from steer beef in the following respects. Grade for grade, cow beef carcasses carry greater proportions of fat than steer beef. The fat is usually not so evenly distributed. Hip and shoulder joints are more prominent and loins and ribs are somewhat flatter and not so thickly fleshed. Bones usually are harder than in steer carcasses, but this is true chiefly because most cow carcasses are from older animals than is true of steers.

There are six grades of cow beef carcasses: Choice, or No. 1; good, or No. 2; medium, or No. 3; common, or No. 4; cutter, or No. 5; and low cutter, or No. 6.

Choice, or No. 1.—A choice, or No. 1, grade cow beef carcass has excellent conformation, finish, and quality for the class. Rounds are thick but not bulging, loins are somewhat flat, and ribs are moderately thick. Chucks are thick, and plates and briskets are broad and thick. Shanks are moderately thick, and neck, though moderately long, has good depth of flesh. Hip and shoulder joints are slightly prominent but well covered. Exterior fat extends well over the carcass and has its greatest depth on rumps, loins, and ribs. Interior fats are plentiful on the brisket, over the kidneys, and in the crotch. All fats are firm, slightly creamy to pale yellow, and crumble easily. The flesh is firm, fine grained, generally well marbled, and has a light cherry-red color.

Good, or No. 2.—A good, or No. 2, grade cow beef carcass has good conformation, finish, and quality. Such a carcass has a pronounced curve in the back just forward of the rump. Loins and ribs are flat, and rounds, although heavy, are rather long and somewhat tapering. The "eye" of the loin and rib is above the average of the class in thickness. The neck is relatively long and thin. Hip and shoulder joints are rather prominent. The flesh is firm, moderately fine grained, usually shows some marbling, and has a light to slightly dark red color.

A carcass of this grade usually is well covered with fat, except over the neck and shanks. This external fat is likely to be somewhat unevenly distributed and inclined to be rough, patchy, or "gobby" on the ribs, loins, and rumps. Interior fats are abundant, especially over the kidneys, in the crotch, and on the breast, and they usually have a pronounced yellowish tint, and are firm but not brittle.

Medium, or No. 3.—A medium, or No. 3, grade cow beef carcass possesses fair or average conformation, finish, and quality. It is somewhat rangy or angular, hip and shoulder joints being prominent. Rounds are long, thin, and tapering or slightly dished. Chucks are broad and relatively thin, as are also the plates and

brisket. The loins and ribs are thin, flat, or sunken. Shanks and neck are long and thinly fleshed. The broad ligament along the backbone generally is visible. Usually there is a moderate amount of slightly yellow fat of average quality over the back extending from the chuck to the rump. Generally plates, shanks, and neck have little or no fat covering. Interior fats are present in moderate quantities, but kidneys are not completely covered. The "eye" of the ribs and loins is relatively small. The flesh usually is moderately firm but may be slightly soft and moist. Texture of the flesh is likely to be slightly coarse, and in color it varies from light to dark red.

Common, or No. 4.—A common, or No. 4, grade cow beef carcass is noticeably deficient in conformation, finish, and quality. It is rough, angular, and rangy to a marked degree. Hip and shoulder joints, ribs, and backbone are prominent. Rounds are dished or sunken, loins and ribs are decidedly flat and thin, and shanks and neck are long and thinly fleshed. A carcass of this grade has little fat on the exterior and interior surfaces and usually this is soft and yellowish in color. The flesh is coarse grained, somewhat moist or watery, and usually dark red in color.

Cutter, or No. 5.—A cutter, or No. 5, grade cow beef carcass is very deficient in conformation, finish, and quality. It is very rough, angular, and rangy. Rounds are long and very thinly fleshed. Loins are sunken, ribs and chucks very thin, and all bones are very prominent. Exterior fat is limited to small patches over loins and ribs, and interior fats to small quantities in the crotch and around the kidneys. The flesh is very soft and watery and very dark red in color.

Low cutter, or No. 6.—A low cutter, or No. 6, grade cow beef carcass is extremely deficient in conformation, finish, and quality. All bones are very prominent, and the angularity of a carcass of this grade is further emphasized by an extreme lack of finish. Such a carcass is practically devoid of visible fat except for occasional small amounts around the kidneys. Because of the lack of fat, the outer surface has a bluish or very dark appearance. The flesh is very soft, watery, and has a brownish red color.

GRADES OF BULL BEEF CARCASSES

As a class bull beef carcasses differ from carcasses of steer beef in that the former possess relatively heavier and fuller rounds, flatter and thinner loins, proportionately larger fore quarters, and heavier and thicker necks. They are further distinguished from steer beef carcasses by the crest or hump on the neck, smaller cods, the coarser, drier fiber and darker color of the flesh. Bull beef carcasses show no marbling. They possess less fat, both exterior and interior, and fats are softer than in steer beef carcasses.

There are six grades of bull carcasses: Choice, or No. 1; good, or No. 2; medium, or No. 3; common, or No. 4; cutter, or No. 5; and low cutter, or No. 6.

Choice, or No. 1.—A choice, or No. 1, grade bull beef carcass has excellent conformation, finish, and quality for the class. Rounds, chucks, and neck are thick and are very heavily muscled. Loins

and ribs are broad but tend to shallowness and are relatively small in proportion to the rest of the carcass. The exterior surface is well covered with fat which, although rough, is not gobby or excessively deep at any point. Interior fats are plentiful but are somewhat lacking in firmness and brittleness. Usually such carcasses are derived from young, well-fed bulls, although sometimes carcasses of older bulls meet the requirements of this grade. The flesh generally is of a medium dark red color, firm but comparatively dry.

Good, or No. 2.—A good, or No. 2, grade bull beef carcass has good conformation, finish, and quality for the class. Rounds, chucks, and neck are thick and heavily muscled. Loins and ribs are relatively small in proportion to the rest of the carcass and are somewhat flat. The general outline is somewhat rough and irregular. Except for the shanks, neck, lower rounds, and shoulders, exterior surfaces generally are covered with a rough but relatively thin layer of fat. Interior fats are in moderate supply. All fats are somewhat soft and may be slightly oily. Flesh generally is medium dark red in color, moderately firm and dry.

Medium, or No. 3.—A medium, or No. 3, grade bull beef carcass possesses average conformation, finish, and quality for the class. Rounds, chucks, and neck are thick and full. Loins are relatively thin and flat or sunken. Ribs are moderately thin. Exterior fats are scant and unevenly distributed and generally appear only in spots over the back and rump. Interior fats are likewise scant, with small quantities in the crotch and around the kidneys. The flesh is moderately firm, but usually very dry. Its color varies from dark red to light brown.

Common, or No. 4.—A common, or No. 4, grade bull beef carcass, although fairly well developed in the rounds and chucks, is deficient in these respects as compared with the better grades. Such a carcass generally is rough in conformation. Loins are very thin or sunken and ribs are flat and thin. Exterior fats generally are lacking, although small quantities may be found on the back and rump. As a rule interior fats are absent, although slight traces may be found around the kidneys. The flesh is dry and very dark.

Cutter, or No. 5.—A cutter, or No. 5, grade bull beef carcass has poor conformation and quality with practically no visible finish. The general outlines are very uneven. Loins and ribs are very flat and thin. Hip and shoulder bones and ribs are very prominent. Generally there are no exterior or interior fats. Flesh, though relatively dry, is inclined to be soft. Its color is dark red to light brown.

Low cutter, or No. 6.—A low cutter, or No. 6, grade bull beef carcass has extremely poor conformation and quality. Visible finish is generally absent. A carcass of this grade is extremely thin in all parts. Rounds and chucks are thin; loins and ribs are very thin and flat or sunken. There are no exterior or interior fats. Flesh is soft and dark.

GRADES OF STAG BEEF CARCASSES

As a class stag beef carcasses are intermediate between the steer and bull beef classes. In some instances they more nearly resemble steer carcasses and in other instances they very closely resemble

bull carcasses. Much depends on the age at which the animal which produced the carcass was castrated. If that occurred shortly after the animal reached sexual maturity the carcass may make a very close approach, in most respects, to that of a steer. If, however, castration was delayed until the animal had attained full maturity; and, possibly, had been used for breeding purposes, the carcass will have virtually all of the important and outstanding characteristics of a bull carcass.

There are six grades of stag beef carcasses: Choice, or No. 1, good, or No. 2; medium, or No. 3; common, or No. 4; cutter, or No. 5; and low cutter, or No. 6.

Choice, or No. 1.—A choice, or No. 1, grade stag beef carcass has excellent conformation, finish, and quality for the class. Rounds are thick, full, and bulging. Loins and ribs are moderately thick, and chucks are thick and heavily fleshed. Necks are moderately short and thick. The exterior fat covering of the carcass, although slightly rough, generally extends well over the carcass. Interior fats are plentiful in the crotch and on the breast, and the kidneys, as a rule, are well covered. Flesh is firm and fine grained for the class and shows some intermixture of fat along the muscle seams. Its color varies from medium to dark red.

Good, or No. 2.—A good, or No. 2, grade stag beef carcass has good conformation, finish, and quality for the class. Rounds are moderately thick and full; loins and ribs are fairly well-proportioned and have moderate depth of flesh. Chucks are thick and necks are moderately thick and short. Except on shanks, neck, lower rounds, and shoulders, a carcass of this grade is fairly well covered with a thin layer of fat. Interior fats generally are in moderate supply but may be slightly deficient. The flesh is firm, moderately fine grained, and varies from medium to dark red in color.

Medium, or No. 3.—A medium, or No. 3, grade stag beef carcass has fair conformation, finish, and quality. Rounds, although somewhat full and thick, are inclined to be tapering. Loins are flat and ribs are somewhat thin. Chucks are broad and relatively thin. Exterior fats are unevenly distributed and generally appear as a thin layer over the back and thin patches on the rump and shoulders. Interior fats are somewhat scant and kidneys are generally only partially covered. The flesh is usually slightly soft and moist. Its color varies from medium to dark red.

Common, or No. 4.—A common, or No. 4, grade stag beef carcass has poor conformation, finish, and quality. Rounds are thin and tapering. Loins are thin, flat, or slightly sunken. Ribs are thin and chucks are broad and thin. Both exterior and interior fats are scant. Thin patches of fat are usually found along the back and on the shoulders. Small quantities usually are found in the crotch and around the kidneys. Flesh is soft, moist, and dark colored.

Cutter, or No. 5.—A cutter, or No. 5, grade stag beef carcass is decidedly deficient in conformation, finish, and quality. Rounds are thin, long, and tapering. Loins are very flat or sunken, and ribs are flat and very thin. Chucks and plates are broad and thin. All bones are prominent because of deficient flesh and fat covering. Except for very small patches along the back and around the kidneys, visible

fats are absent. The flesh is soft, watery, and dark colored. This grade is seldom found on the markets.

Low cutter, or No. 6.—A low cutter, or No. 6, grade stag beef carcass is extremely deficient in conformation, finish, and quality. All bones are very prominent. Rounds are extremely thin and sharply tapering. Loins are also extremely thin and dished or sunken. Ribs, chucks, and plates are very thin. No visible exterior or interior fats are present. The flesh is dark, soft, and watery. This grade is rarely found on the markets.



